

ROADS, TRIALS AND RESOURCES (RTR)  
TRAIL CREW COOK CONTRACT  
MOUNT TAMAPLASIS STATE PARK  
MARIN COUNTY, CALIFORNIA

SEPTEMBER, 2003

STATE OF CALIFORNIA  
DEPARTMENT OF PARKS AND RECREATION  
NORTH COAST REDWOODS DISTRICT  
EUREKA, CA 95503

STATE OF CALIFORNIA – THE RESOURCE AGENCY  
DEPARTMENT OF PARKS AND RECREATION  
NORTH COAST REDWOODS DISTRICT

RTR TRAIL CREW COOK  
MOUNT TAMALPAIS STATE PARK  
MARIN COUNTY, CALIFORNIA

September, 2003

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**North Coast Redwoods District  
Backcountry Trail projects**

**Backcountry Cook Specifications**

This section pertains to the contract cook operation at backcountry spike camps and operation of spike camp kitchen facilities related to identified backcountry trail projects for the RTR trail crew, North Coast Redwoods District.

**SET UP**

The North Coast Redwoods District shall be responsible for the spike camp equipment and set up at Mount Tamalpais State Park. The spike camp shall be set up no later than Monday evening, September 22, 2003.

**SPIKE CAMP MAINTENANCE AND OPERATION**

KITCHEN EQUIPMENT

Spike camp equipment will consist of, but is not limited to: a water purification system (to be located by State Park Representative); at least one wall tent for the cook site, a rain fly set up over the kitchen facilities for coverage for eating; food preparation and cooking; 2 cook stoves with capabilities for at least 7 separate burners; ice chests capable of food storage for a least 1 week supply of food for a 20 person camp operation; pots, pans, dishes and eating utensils for a 20 person camp operation; 1 jungle can set up for hot water or an equivalent set up for continuous hot water production. (See attached list)

STORAGE

All food, food stuffs, cooking implements, dishes, utensils and wash towels shall be kept in a sanitary manner, protected from weather, flies, rodents and other pests.

BEAR PROOF FOOD CONTAINERS

The North Coast Redwoods District shall be responsible for providing acceptable containers for bear proof storage of food and other bear attractants. All employees, visitors or any persons residing in the spike camp facility must comply with the "Spike Camp Bear Management Plan" attached to this section.

The contract cook shall be responsible for the storage of food, garbage or other bear attractants in the provided bear proof containers in the immediate kitchen facility. The contract cook is not responsible for proper storage during scheduled days off (Friday, Saturday and Sundays).

NON KITCHEN SPIKE CAMP EQUIPMENT

Items such as sleeping tents, auxiliary rain flies for covers, etc., for use by the contract cook shall be provided by the contract cook for his/her personal use. Location of personal tent, flies, etc shall be approved by the State Park Representative.

## **Back country cook specifications**

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The North Coast Redwoods District shall be responsible for the location and placement of the spike camp kitchen, sleeping and latrine areas.

#### CAMP MAINTENANCE

Daily maintenance of the water purification system (including changing filters), camp stoves or lanterns shall be the responsibility of the contract cook. Any malfunction to the cook stoves, water purification system or lanterns shall be brought to the attention of the State Park Representative as soon as possible to make necessary repairs.

#### GARBAGE

Garbage shall be treated as food items in respect of bear management and must be secured in the same fashion as any foodstuff or other bear attractant. Timely disposal of garbage shall be the responsibility of the North Coast Redwoods District.

#### **BREAKING CAMP AND CAMP CLEAN UP**

The contract cook shall be responsible to have all the kitchen gear in a clean and orderly manner, packed up for breaking and cleaning up camp.

#### **FOOD AND FOOD PREPARATION**

##### RESPONSIBILITIES OF CONTRACT COOK

The cook will be available at the spike camps for setup on September 22, 2003 to the dinner on the last workday, December 24, 2003. The workweek duty for the contract cook will be from breakfast Monday through dinner on Thursday. The work crews shall be responsible for their own kitchen duties on the non-work days such as weekends and holidays. The contract cook shall be responsible for meal preparation and kitchen clean up during their work week duty. The hours worked shall be those necessary to prepare and serve breakfast at 0600, lunch table prepared for service 0530 – 0600, and dinner served at 1830.

##### PREPARATION

The contract cook plans menus, controls in camp food supplies through weekly inventories and purchases food based on projected needs after reconciling with supplies on hand. The contract cook shall prepare and serve two (2) hot meals (breakfast and dinner) and a sack lunch.

## SANITATION

The contract cook shall be responsible for keeping a clean, sanitary kitchen facility at all times. All related kitchen equipment, i.e., stoves, lanterns, dishes, plates, water purification systems, etc. , shall be kept clean and sanitary. The contract cook shall also be responsible for a readily available supply of soap and hot water for hand washing in the kitchen area. The wash water container (jungle can) shall also be filled prior to each meal. The wash water containers shall be cleaned weekly. The ice chests to be used for food storage shall be cleaned three (3) times per week to keep smell under control and reduce risk of contamination from rotting food. Empty ice chests to be transported back for restocking shall be clean and dry.

## FOOD

The contract cook shall be responsible for the securing of food stuffs and miscellaneous kitchen supplies such as wax paper, lunch bags, oil, bleach, dish detergent, scouring pads, etc., for the operation of the kitchen facilities at Mount Tamalpais State Park (see attached list). The North Coast Redwoods District shall be responsible for providing the transportation of the foodstuffs to the spike camps at Mount Tamalpais State Park.

## QUALITIFICATIONS

### ABILITY

The contract cook must be physically fit to travel and work in remote mountainous terrain and have the desires to camp in primitive conditions during all types of inclement weather.

The contract cook must have experience cooking for up to 20 people on a daily basis and must have the ability to be patient, courteous, impartial in all interaction with the trail crew, State Park Representative and other camp visitors.

### EXPERIENCE

The contract cook shall have at least three (3) months experience cooking for 20 people in a backcountry or remote setting or three (3) months experience cooking for 20 to 60 people in a CCC Service Center or similar operation. This experience shall include the use of gasoline, propane or wood fires stoves and ovens.

### MEDICAL CLEARANCE

The contract cook must be able to provide documentation and results of a negative Hepatitis A test prior to the contract being awarded since this position is handling food products.

## **Backcountry Cook Experience Certification**

The contract cook shall have at least three (3) months experience cooking for 20 people in a backcountry or remote setting or three (3) months experience cooking for 40 to 60 people in a

CCC Service Center. This experience shall include the use of gasoline, propane or wood fires stoves and oven. List below the employers or agencies in which the prospective bidder performed contract services.

Employers Name \_\_\_\_\_ Date Contracted  
or employed \_\_\_\_\_

Address \_\_\_\_\_ Telephone No. \_\_\_\_\_

City/State/Zip Code \_\_\_\_\_ - \_\_\_\_\_

Duties: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Employers Name \_\_\_\_\_ Date Contracted  
or employed \_\_\_\_\_

Address \_\_\_\_\_ Telephone No. \_\_\_\_\_

City/State/Zip Code \_\_\_\_\_ - \_\_\_\_\_

Duties: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Use additional pages if needed

The Bidder hereby proposes to furnish all labor and transportation for the trail crew cook for the RTR trail maintenance project at Mount Tamalpais State Park. The following rate of payment includes applicable taxes and other expenses.

<u>ITEM</u>	<u>DESCRIPTION</u>	<u>APPROXIMATE DAYS</u>		<u>ITEM TOTAL</u>
		<u>NEEDED</u>	<u>DAILY RATE</u>	
1.	Cook services for 10 Trail Crew Workers	54	<u>\$ 150.00</u>	<u>\$8,100.00</u>
TOTAL	<u>Eight Thousand One Hundred Dollars</u> (Words)		<u>\$ 8,100.00</u> (Figures)	

The foregoing quantities are approximate only, being given solely as a basis for the preparation of work anticipated and the Department of Parks and Recreation does not expressly or by implication, agree that the actual amount of work will correspond therewith. The Department of Parks and Recreation reserves the right to increase or decrease the amount of any item or items as may be necessary or advisable by the Department's Representative.

Such changes shall not affect the unit price of that item or any other item.

The Bidder agrees to complete all work between September 22, 2003 and December 24, 2003.

This does not include any days for move in or move out to the work site.